

# ETHEREAL

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A R T I S A N   K I T C H E N

Ethereal as a name holds incredible sentimentality to us as we work to honour the standards and reputation of the namesake thoroughbred who won the prestigious Melbourne Cup, the trophy takes pride of place in our restaurant. Our ethos is grounded in the same resolve to strive for greatness while staying true to our local heritage and home-grown roots. Our values encompass farm to table, paddock to plate, our family to your family. We are proud supporters of local produce and growers.

# ETHEREAL

ARTISAN KITCHEN

## Entree

<b>HOMEMADE BREADS</b> brown butter, olive oil (v)	15	<b>CLEVEDON OYSTERS</b> mignonette (1/2 doz.) (gf)	36
<b>GRILLED PRAWNS</b> kumara and parmesan salad   oolong verde dressing (gf)	32	<b>SAKU TUNA TARTLET</b> anchovy   black olive   beetroot   plum	30
<b>CAMBRIDGE DUCK &amp; PORK RILLETE</b> cherry pickle   quince   sourdough crackers (can be gf)	26	<b>YEARLING BEEF CRUDO</b> horseradish crème   finger lime salsa   nori (gf)	25
<b>SALTED BUFFALO CURD</b> tamarillo & orange blossom relish   pinenut   mint pesto   lavash (v, can be gf)	21		

## Butcher's Cabinet

<b>SCOTCH FILLET</b> 300g 70+day grain fed beef, Hurunui, Canterbury NZ (gf)	69	<b>SHORT RIB &amp; RIB FINGER BRAISE</b> 150+ days grain fed wagyu, Lake Ohau, NZ-MBS 5-7	49
<b>T-BONE STEAK</b> 400g 150+days grain fed wagyu, Lake Ohau, NZ-MBS 5-7	89	<b>LAMB SHOULDER PASTRAMI SMOKED</b> coastal lamb, west coast, north island, NZ (gf)	44
<b>AGED RIBEYE</b> 450g grass fed beef, Canterbury, NZ (gf)	69		
<b>AGED EYE FILLET</b> 200g grass fed beef, Canterbury, NZ (gf)	52		
<b>AGED SIRLOIN</b> 250g grass fed beef, Canterbury, NZ (gf)	48		

## Sauces & Compound Butters

select a choice of compound butter or a jus to accompany your grill

**GREEN PEPPERCORN CREAM** (gf) | **CAFÉ DE PARIS** (gf) | **TRUFFLE BUTTER** (gf) | **RED WINE JUS** (gf) (5 | for additional serve of sauce/ butter) Above meat cuts served with potato pave, herb & parmesan puree

## Mains

<b>PAN FRIED MARKET FISH</b> spinach risotto   carrot & prawn sauce (gf)	46
<b>VENISON OSSO BUCO</b> hokkaido scallop   parsnip & cumin (gf)	48
<b>CHICKEN BREAST</b> savoy cabbage & bacon confit   polenta   butternut vinaigrette (gf)	44
<b>LINGUINE</b> cured ora king salmon   dill & roe cream	42
<b>OR</b> grilled mushroom   dill cream   parmesan biscuit (v)	39

## Plant based Dishes

<b>MUSHROOM &amp; PARSLEY QUINOA CREPE</b> pickles   nut & date crust   celeriac emulsion   quince (v)	28
<b>STEAMED WINTER VEGETABLES</b> raw manuka honeygar   sesame soy whip (vg, gf)	18
<b>POLENTA</b> mushroom parfait   walnut gouda (v, gf)	18
<b>GARDEN SALAD</b> lemon vinaigrette (v, gf)	14

## Desserts

<b>ORANGE BRULEE</b> milk chocolate   earl grey creameaux   hokeypokey (v, gf)	19
<b>WARM GINGER PUDDING</b> toffee apple   vanilla custard (v)	19
<b>DARK CHOCOLATE TART</b> truffle ice-cream (v, gf)	18
<b>BANANA CAKE</b> coconut sorbet   marinated pineapple   cherry gel (vg)	19
<b>CHOCOLATES BON-BON &amp; MACARONS</b> house made (v, gf)	15
<b>SELECTION OF LOCAL CHEESE</b> walnut gouda- Clevedon buffalo cheddar aged pakiri- Kapiti blue creamy- Over the moon raw honey from our hive   lavash (v, can be gf)	18 (one) 32 (three)

V – vegetarian option | GF – gluten free option | VG – vegan option

This menu may contain the traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs